

# Retail Food Establishment Inspection Report

									Yes	No						R											
San Code		Mo	Day	Yr	Insp. Time	FPM Certified	CFN							Permit No.						Risk Cat.							
Purpose of Inspection:					1-Compliance		2-Routine		3-Field Investigation				4-Visit		5-Other												
Establishment:										Owner:																	
Physical Address:										Zip:				Phone: (     )													
DEMERITS (5 Pts)		Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action										Remarks									COS						
		1. Proper Cooling for Cooked/Prepared Food																									
		2. Cold Hold (41°F/45°F)																									
		3. Hot Hold (140°F)																									
		4. Proper Cooking Temperatures per PHF																									
		5. Rapid Reheating (165°F in 2 Hrs)																									
Food/Temperatures																											
DEMERITS (4 Pts)		Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action										Remarks									COS						
		6. Personnel with Infections Restricted/Excluded																									
		7. Proper/Adequate Handwashing																									
		8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)																									
		9. Approved Source/Labeling																									
		10. Sound Condition																									
		11. Proper Handling of Ready-To-Eat Foods																									
		12. Cross-Contamination of Raw/Cooked Foods/Other																									
		13. Approved Systems (HACCP Plans/Time as Public Health Control)																									
		14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure																									
DEMERITS (3 Pts)		Facility and Equipment Requirements Violations Require Immediate Corrective Action, Not To Exceed 10 Days										Remarks									COS						
		15. Equipment Adequate to Maintain Product Temperature																									
		16. Handwash Facilities Adequate and Accessible																									
		17. Handwash Facilities with Soap and Towels																									
		18. No Evidence of Insect Contamination																									
		19. No Evidence of Rodents/Other Animals																									
		20. Toxic Items Properly Labeled/Stored/Used																									
		21. Manual Warewashing and Sanitizing at (     ) ppm/temperature																									
		22. Mechanical Warewashing and Sanitizing at (     ) ppm/temperature																									
		23. Approved Sewage/Wastewater Disposal System, Proper Disposal																									
		24. Thermometers Provided/Accurate/Properly Calibrated ( $\pm$ 2°F)																									
		25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair																									
		26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffer Plate)																									
		27. Food Establishment Permit																									
Subtotals		Other Violations - Violations Require Corrective Action, Not To Exceed 90 Days Or The Next Inspection, Whichever Comes First																									
5 Pts																											
4 Pts																											
3 Pts																											
Total Demerits	Inspected by:										Print:																
Follow-up Insp YES NO	Received by:										Print:										Title:						

# Corrective Actions to Ensure Safe Food

## Item No.

1

### **Cooling**

- Potentially hazardous food cooled from 140°F to 70°F more than 2 hours OR 70°F to 41°F (45°F) more than 4 hours OR prepared foods cooled to 41°F (45°F) more than 4 hours:

**Action:** *Voluntary destruction*

2

### **Cold Hold**

- Potentially hazardous food held above 41°F (45°F) more than 4 hours:

**Action:** *Voluntary destruction*

- Potentially hazardous food held above 41°F (45°F) less than 4 hours:

**Action:** *Rapid cool (e.g. ice bath)*

3

### **Hot Hold**

- Potentially hazardous food held below 140°F more than 4 hours:

**Action:** *Voluntary destruction*

- Potentially hazardous food held below 140°F less than 4 hours:

**Action:** *Rapid reheat to 165°F or more*

4

### **Cooking**

- Potentially hazardous foods undercooked:

**Action:** *Recook to proper temperature*

5

### **Rapid Reheating**

- Cold potentially hazardous foods improperly reheated:

**Action:** *Reheat rapidly to 165°F*

7

### **Handwashing**

- Food employees observed not washing hands:

**Action:** *Employees should be instructed to wash hands before starting work and after smoking, eating, drinking, using the toilet, and all other times specified in the Rules.*

9, 10

### **Approved Source/Sound Condition**

- Foods from unapproved sources/unsound condition:

**Action:** *Detention or voluntary destruction*

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### **Proper Handling of Ready-to-Eat Foods**

- Ready-to-Eat foods handled with bare hands and employee did not properly wash hands before handling:

**Action:** *Voluntary destruction*

12

### **Cross Contamination of Raw/Cooked Foods**

- Ready-To-Eat foods contaminated by raw potentially hazardous foods:

**Action:** *Voluntary destruction of ready to eat foods*

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### **Approved Systems**

- HACCP Plans for ROP, shellfish tanks, variances, others
- Written procedure for time as a public health control